



Chilled Almond Soup

Preparation Time: 15 minutes, plus overnight soaking | Serves 8 people

A variation on the classic Spanish "Ajo Blanco" made with our heirloom Gurbandi or Shakhurbai Almonds. Perfect for lunch on a sunny day with crusty bread or as an appetizer for dinner on an extended summer evening.

Ingredients

- 1 cup whole Ziba Almonds, either raw or roasted and salted, soaked overnight for 12 hours and drained
- 1 apple, cored and chopped (peel if you prefer a more refined soup)
- 1 small cucumber, peeled and quartered
- 1 large clove of garlic
- 2 slices of bread*, toasted and cubed
- 2 tablespoons apple cider vinegar
- 1/3 cup olive oil
- 2 cups cold water
- 1/2 teaspoon salt (or to taste if using dry roasted and salted almonds)

Equipment

Blender

Instructions

1. Put the almonds, apple, cucumber and garlic in a blender with one cup of cold water and pulse until incorporated.
2. Add the bread, apple cider vinegar, and the second cup of cold water. Process in the blender until smooth.
3. Run the blender again and pour in the olive oil slowly.
4. Taste and add salt as needed.
5. Refrigerate until serving.

*Optional: use gluten free bread to keep the recipe gluten free